

Farina Raisin Cookies

Makes: 12 Servings

Enjoy your sweets in moderation. These cookies are made with farina and are quick and easy to prepare.

Ingredients

- nonstick cooking spray
- 1/2 cup** margarine
- 1/2 cup** brown sugar (packed, or 1/2 cup regular sugar)
- 1** egg
- 1 teaspoon** vanilla extract
- 1 cup** flour
- 1/2 teaspoon** baking soda
- 1/4 teaspoon** salt
- 1/4 cup** dry farina
- 1/2 cup** raisins

Directions

1. Preheat oven to 375 degrees F. Coat a cookie sheet with nonstick cooking spray.
2. In a large bowl, beat the margarine and sugar with a wooden spoon until creamy. Add the egg and vanilla and mix well.

Nutrition Information

Nutrients	Amount
Calories	90
Total Fat	4 g
Saturated Fat	2 g
Cholesterol	15 mg
Sodium	60 mg
Total Carbohydrate	13 g
Dietary Fiber	0 g
Total Sugars	7 g
Added Sugars included	N/A
Protein	1 g
Vitamin D	N/A
Calcium	9 mg
Iron	1 mg
Potassium	N/A

N/A - data is not available

3. Stir in flour, baking soda, salt, farina, and raisins and stir well.

4. Drop by the teaspoonful onto the cookie sheet.

5. Bake for 8 to 10 minutes or until lightly browned.

Source: Recipe adapted from Commodity Supplemental Food Program Cookbook